

IN THE SPECIFICATION

**Please amend the paragraph beginning at page 3, line 35, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (1) in claim 1, there is provided a processing method of processed products of wheat, barley, oats and rye,

characterized that seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time.

**Please amend the paragraph beginning at page 4, line 5, as follows:**

According to embodiment (1) above claim 1, by soaking seeds of wheat, barley, oats and rye in water or hot water for predetermined time, the processing method of processed products of wheat, barley, oats and rye, in which functional ingredients contents such as free amino acids like GABA and dietary fibers is adjusted, can be provided.

**Please amend the paragraph beginning at page 4, line 12, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (2) in claim 2, there is provided a processing method of processed products of wheat, barley, oats and rye,

characterized that after seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time, a germination process is performed, then any functional ingredients contents in seeds of wheat, barley, oats and rye are adjusted by controlling the germination process.

**Please amend the paragraph beginning at page 4, line 22, as follows:**

According to embodiment (2) above claim 2, after seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time, the germination process is performed, then by controlling the germination process, functional ingredients contents such as free amino acids like GABA and dietary fibers can be adjusted, also protease activity and enzymatic activity of decomposition of dietary fibers can be controlled, and the processing method of processed products which has increased functional ingredients contents and protease activity and enzymatic activity of decomposition of dietary fibers are controlled can be provided.

**Please amend the paragraph beginning at page 4, line 35, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (3), claim 3 there is also provided, a processing method of processed products of wheat, barley, oats and rye,

characterized that after seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time, a drying process is performed at predetermined temperature, then any functional ingredients contents in seeds of wheat, barley, oats and rye are adjusted by controlling the temperature of the drying process.

**Please amend the paragraph beginning at page 5, line 9, as follows:**

According to embodiment (3) above claim 3, after seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time, a drying process is performed at predetermined temperature, then by controlling the temperature of the drying process, the processing method of processed products of wheat, barley, oats and rye, in which functional ingredients contents such as free amino acids like GABA and dietary fibers can be adjusted, can be provided.

**Please amend the paragraph beginning at page 5, line 19, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (4) claim 4, there is also provided, a processing method of processed products of wheat, barley, oats and rye,

characterized that after seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time, a gibberellin process is performed.

**Please amend the paragraph beginning at page 5, line 27, as follows:**

According to embodiment (4) above claim 4, after seeds of wheat, barley, oats and rye are soaked in water or hot water for predetermined time and the gibberellin process is performed, the processing method of processed products of wheat, barley, oats and rye, in which functional ingredients contents such as free amino acids like GABA and dietary fibers can be increased, can be provided.

**Please amend the paragraph beginning at page 5, line 35, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (5) in claim 5, there is also provided a processing method of processed products of wheat, barley, oats and rye,

characterized that seeds of wheat, barley, oats and rye are soaked in water or hot water which are included the gibberellin for predetermined density.

**Please amend the paragraph beginning at page 6, line 6, as follows:**

According to embodiment (5) claim 5, by soaking seeds of wheat, barley, oats and rye in water or hot water which are included the gibberellin for predetermined density, the processing method of processed products of wheat, barley, oats and rye, in which functional ingredients contents such as free amino acids like GABA and dietary fibers can be increased, can be provided.

**Please amend the paragraph beginning at page 6, line 14, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (6) claim 6, there is also provided a processing method of processed products of wheat, barley, oats and rye,

in which an extraction solution extracted functional ingredients from seeds of wheat, barley, oats and rye is produced by soaking seeds of wheat, barley, oats and rye or an processed seeds obtained by processing the seeds in an extraction solvent, an extraction volume of any functional ingredients is adjusted by controlling the temperature of the extraction solvent.

**Please amend the paragraph beginning at page 6, line 26, as follows:**

According to embodiment (6) above claim 6, an extraction solution extracted functional ingredients from seeds of wheat, barley, oats and rye is produced by soaking seeds of wheat, barley, oats and rye or an processed seeds obtained by processing the seeds in an extraction solution, by controlling the temperature of the extraction solvent, processing method of processed products of wheat, barley, oats and rye, in which the extraction volume of targeted functional ingredients such as free amino acids like GABA and dietary fibers can be adjusted, can be provided.

**Please amend the paragraph beginning at page 7, line 1, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (7) claim 7, there is also provided a processing method of processed products of wheat, barley, oats and rye,

in which an extraction solution extracted functional ingredients from seeds of wheat, barley, oats and rye is produced by soaking an processed seeds obtained by processing seeds of wheat, barley, oats and rye in an extraction solvent, an extraction volume of any functional ingredients is adjusted by producing the extraction solution from the processed seeds which are obtained by changing conditions for processing seeds.

**Please amend the paragraph beginning at page 7, line 14, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (8) claim 8, there is also provided a processed product or processed products of wheat, barley, oats and rye processed by processing the method as claimed described in any of embodiments (1) – (7) above claims 1–7.

**Please amend the paragraph beginning at page 7, line 19, as follows:**

According to embodiment (8) above claim 8, by utilizing the processing method as described in any of embodiments (1) – (7) above claims 1–7, the processing method of processed products of wheat, barley, oats and rye, in which functional ingredients contents such as free amino acids like GABA and dietary fibers can be increased, can be provided.

**Please amend the paragraph beginning at page 7, line 25, as follows:**

In order to achieve the above-mentioned object, as will be described as embodiment (9) claim 9, there is also provided a food or foods using the processed products of wheat, barley, oats and rye as described in embodiment (8) above claimed in claim 8.

**Please amend the paragraph beginning at page 7, line 29, as follows:**

By using the processed products of wheat, barley, oats and rye as described in embodiment (8) above claimed in claim 8, foods, in which functional ingredients contents such as free amino acids like GABA and dietary fibers can be increased, can be provided.